



HARVEST	1 <sup>st</sup> -4 <sup>th</sup> October 2014, yield 38.7 dz/ha (27.1hl/ha).			
GRAPE VARIETY	Sangiovese. Training form: one-armed cordon or Guyot.			
CLIMATE	<p>We have mainly a mild microclimate, often ventilated by northern and south-westerly winds. After the challenging vintage 2013, the unusual weather in 2014 demanded again our full attention in the vineyards. While another rainy spring provided again plenty of water, it also increased the risk of several diseases. To counter this risk with manual labour in the vines was the real challenge of this year. The still fresh memories of 2013 were of course helpful with it. Only at the beginning of July summer arrived with more stable weather and with several hours of solar radiation. In September the weather was again often rainy. The permanently high humidity and the quite cool temperatures slowed down the ripening of the grapes. Only the ceaseless effort of our workers made it possible to harvest healthy grapes despite the adverse conditions. From midst of July until one day before harvest all the vineyards have been controlled again and again and the grapes were relieved from ill berries. The harvest began only at the beginning of October and due to a very selective harvesting it went on until mid-month.</p>			
SOIL	<p>The Piandorino Igt is produced of grapes sourced from all of our vineyards, and therefore expresses the diversity of our soils. Calcareous clay, easy weathering marls, blue-grey limes from the Pliocene and Alberese and Flysch soils are the most important sedimentary soils. Their origins differ and date back to the geologic era of the Cretaceous – Tertiary boundary. The vines situated to the south-east are exposed to soils very often containing volcanic elements resulting from the eruptions of the nearby Monte Amiata. Thanks to a considerable content of clay in the soil, the grapes develop heightened fresh and fruity aromas.</p>			
VINEYARDS	<p>The grapes for this wine come from the vineyards Canello Rosso, Pian dell'Orino and Pian Bassolino, which are situated from 320 m to 500 m above sea level; the age of these vines range from 10 to 16 years.</p>			
VINIFICATION	<p>All harvested grapes were hand-selected on the triage table as we do for the Rosso di Montalcino and the Brunello. Only healthy and ripe berries are used for vinification. Spontaneous fermentation started almost immediately and it took only 7 days until all the sugar has been transformed. The fermentation temperature reached 27°C. The young wine aged for 12 months in a new 15hl oak barrel. The malolactic fermentation set in already towards the end of the alcoholic fermentation. As always no artificial yeast or other enzymatic or technological additives were used during the whole winemaking process.</p>			
ANALYSIS DATA	ALCOHOL CONTENT	11.98 (vol.%)	VOLATILE ACIDITY	0.34 (mg/l)
	RESIDUAL SUGARS	<1.0 (g/l)	pH	3.66
	TOTAL SO <sub>2</sub>	37 (mg/l)	TOTAL ACIDITY	5.28 (g/l)
	FREE SO <sub>2</sub>	19 (mg/l)		
BOTTLING DATE	on August 4 <sup>th</sup> 2016 we bottled 4450 bottles of 750ml.			
AVAILABILITY	October 2016			